

KÄFERBERG 1^{er} GRÜNER VELTLINER KAMPTAL DAC RESERVE 2012

WESZELI

TERRAFACUM

THE SITE

The Käferberg vineyard lies at 300 meters above sea level on a southeast-facing slope to the north of Langenlois.

THE VINEYARD

Because of its exposure, the vineyard enjoys sun well into the late afternoon as well as warm, gentle breezes coming from the west. The loose clay marl soil on the surface enables the vines to root very deeply. Because the vineyard lies on the coastline of an ancient sea, marine deposits from that time are found here. The rich chalk and silicate content gives to the Veltliner a strongly expressive acidity structure and elegant minerality. Growing along the parcel are rosehips, berries and hazelnuts. Also adding to the balanced micro-ecosystem are sunflowers, lilacs, an apple tree and an apricot tree. To the north of the vineyard, a neighbouring population of old trees serve as a lookout point for the local kestrels before they begin their hunt in vineyard.

HARVEST, VINIFICATION & MATURATION

The grapes themselves specified the harvest date. When they reached just the right ripeness in colour, taste and consistency, they were gathered by hand and placed in small buckets before being brought carefully to the winery's cellar in harvest boxes. Without delay, the grapes were transferred directly from the boxes to the press. At a pressure of 1 bar, the whole bunches were gently pressed without any damage to the ridges. The juice flowed into steel fermenters, where the controlled and temperature-regulated fermentation took place. After two months on the fine lees, the Grüner Veltliner was racked into oak barrels and matured for 16 months. Then the wine was filled into bottles, where it spent another six months resting. After a total of 24 months in the cellar, the wine was released for sale.

THE 2012 VINTAGE

After a damp January and an extremely cold February, Spring finally brought the long-awaited warmth. Summer and Fall were marked by high temperatures, and the balanced interplay between rain and dryness ultimately delivered the best quality. The 2012 vintage has yielded wines that are particularly dense and rich in aromas, flavour and clarity.

THE TASTE

Rich, mature nose, quite creamy and chubby, pome fruit, quince jelly, sweet oak, cereals, and dark spice, cloves, still embryonic. Glaze and creamy at the same time, powerful performance, vanilla with yellow fruit, dignified maturity, solid, semi-dry, yet quite challenging, bundled, long finish, needs patience.

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 14 %
Residual sugar: 1.0 g/l
Acidity: 4.0 g/l
Closure: Natural cork



3 h



12-14° C



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Weingut Weszeli is focused on creating elegant and fruit-accented white wines of the highest quality. Davis Weszeli builds on the long wine growing tradition of the family and connects this with his own special wine philosophy – The Principle Terrafactum. This means that he places the vineyard itself, with its tremendous biological diversity, at the very center of his work – because that is where the true character of the wines is formed. He supports the interaction of flora and fauna with every effort. And this kind of respect is employed even through the gentle vinification process. With such a close relationship to nature, Weingut Weszeli creates wines that bring the unique taste of the terroir into the glass – pure, honest and genuine.